

HOUSE MADE BREADS

Vesta Bread Plate

rotating house baked selections served with roasted garlic and black pepper truffle honey 6

HOUSE-CURED MEATS

house-cured meats served with house-made mustard house made pickles, candied walnuts black pepper truffle honey. Includes:

House Cured Meat

lonza, chicken gallantine, salmon gravlax 15

SMALL PLATES

Char Siu Pork Belly

yuzu aioli, orange, cilantro 3

Vesta Sauce Sampler

toasted sourdough with choice of five House Sauces 8

Growhaus Heirloom Baby Green Salad

Union Station Farmer's Market vegetables live culture vinegar 10

Spicy Shrimp Tempura

house made sambal aioli, jalapeño ponzu, sesame, shiso 12

Ahi Tuna Tonnato

sashimi grade tuna carpaccio, castelvetrano olive vinaigrette tuna aioli, charcoal sea salt, foccacia tuille 12

Elk Sausage Zucca

mustard seed pasta, rainbow swiss chard, demi 14

Griddled Celery Root

seasonal selections from Union Station Farmer's Market 12

House Cured Salmon Gravlax

chickpea panisse, avocado purée, flying fish roe mustard oil, egg 16

XO Smoked Pork Ribs

hoisin bbq glaze, xo sauce, cilantro and fresno chili salad yuzu and sesame vinaigrette 14

Lobster and Peas

truffled english pea purée, pommes maxím, corn shoots 22

Lemongrass Beef Meatballs

farro, ginger, scallions, yuzu aioli 11

LARGE PLATES

Madras Grilled Venison

saffron biryani, brussels sprouts, oyster mushrooms cherry port reduction 36

Lobster Cioppino

lobster tail, shrimp, clams, mussels, grilled sourdough saffron tomato broth, saffron rouille 34

Grilled Beef Tenderloin

crimini and leek hash, roasted mushroom demi glacé oven roasted tomatoes, herb fines 36

Dayboat Diver Scallops

vanilla roasted potatoes, crimini mushrooms melted leeks, basil emulsion 36

Colorado Rack of Lamb

saffron biryani, fennel, chervil black mission fig gastrique, tzatziki 38

Smoked Spring Chicken

chickpea panisse, celery root, spring carrots smoked chicken jus 24

Pan Roasted Branzino

guancia roasted red potatoes, celery salad sorrel, breakfast radishes, herb mojo 30

Toasted Farrotto

farro risotto, asparagus, English peas, pea tendrils cashew cream 20

Curried Goat Tagine (serves two or more)

stewed Colorado goat, saffron biryani chickpea dosa, achaar 50

HOUSE DIPPING SAUCES

barrel-aged hot sauce****	berry chutney
indonesian chili sauce****	avocado bacon jam
ghost chili bbq***	herb mojo
sambal aioli**	black pepper aioli
roasted tomatillo salsa**	basil emulsion
jalapeño ponzu*	

sauces available à la carte

•These items may be served raw or undercooked, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Please alert your servers of any allergies or dietary restrictions; allergy specific menus available

Our menus are thoughtfully crafted from the availability of locally sourced, organic, and sustainable ingredients Vesta consumes **100% clean and renewable wind energy**, and **composts** and **recycles**, diverting approximately **75%** of our waste.